

Lanzerac Chenin Blanc 2016

The Lanzerac Chenin Blanc is packed with stone fruit flavours of apricot and peach, supported by ripe pineapple on the mid palate. 22% Oak maturation ensures a soft, creamy finish with a lingering tail.

Chicken liver parfait with homemade apple chutney and toasted brioche, sweet and sour pork, scallops, white-rind cheese such as Brie, and roasted root vegetables.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Jonkershoek Valley

analysis : alc : 13,06 % vol rs : 1,8 g/l pH : 3,4 ta : 5,8 g/l

type : White **style :** Off Dry **body :** Light **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now or keep until 2018.

in the vineyard : Two vineyard blocks were used in the making of Lanzerac Chenin Blanc 2016. Both blocks, J9 and J10, were planted in 2006 on alluvial soils and has north-south facing rows. The blocks cover an area of 4.7 ha and had a yield of 10.1 tons in 2016.

about the harvest: The 2016 harvest was particularly early and dry, resulting in Chenin Blanc grapes being harvested already by the end of January.

in the cellar : The grapes were picked at 22.5 - 23° Balling and hand sorted before being destemmed and crushed. Before pressing the grapes, the mash was cooled to 15°C, and after pressing left to settle in stainless steel tanks for 2 days. The clear juice was drawn off the lees and inoculated with a commercial yeast strain. The biggest component of the Chenin Blanc was fermented in stainless steel tanks to preserve pure fruit and freshness while 22% was fermented in 4th fill French Oak barrels. After 3 months the wine was blended, stabilized and filtered before bottling.



Lanzerac

Stellenbosch

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